



Borough of Morecambe & Heysham

# REPORT

of the

*Medical Officer of Health*

and the

*Chief Public Health Inspector*

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1967

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HEALTH (including STREET CLEANSING) COMMITTEE

His Worship the Mayor (Councillor C. Mayor)

Councillor W.H.Burgess ( Chairman)  
Councillor T.Langridge ( Vice-Chairman)

Councillor D.M.Clark                      Councillor J.F.McHale  
Councillor H.R.Hargreaves              Councillor L.P.Prada  
Councillor A.Haworth                      Councillor W.Whitaker  
   Councillor W.Yewdall  
Councillor N.Bolton from 30th November, 1967.

HEALTH DEPARTMENT STAFF

Medical Officer of Health

W.F.Lyle, M.D., B.Ch., B.A.O., B.Sc., D.P.H. (to 30th June, 1967)  
R.W.Farquhar, M.B., D.P.H., B.Sc. (from 1st July, 1967)

Deputy Medical Officer of Health

W.R.Falconer, M.B., Ch.B., D.P.H. (from 1st July, 1967)

Chief Public Health Inspector

S.A.Gibson, M.R.S.H., M.A.P.H.I.

Deputy Chief Public Health Inspector

R.Bain, M.A.P.H.I.

Public Health Inspectors

T.H.Ashbrook                              P.Culshaw  
A.L.Baxter                                 T.Turton  
   J.J.Rooney

Student Public Health Inspector

D.Robinson

Clerical Staff

Mrs. W.Yeudall                              Mr. P.H.Lord

Disinfestation Operative    1

Rodent Operatives        2

Public Health Department,  
Town Hall,  
Morecambe and Heysham.

To the Mayor, Aldermen and Councillors  
of the Borough of Morecambe and Heysham.

Mr. Mayor, Ladies and Gentlemen,

I beg to present my Annual Report on the health of the Borough, and on the work of the Health Department during 1967.

The principal vital statistics of the Borough have shown no significant change. Live births totalled 457, as against 509 last year, and it is gratifying to report that again there have been no deaths of mothers in child birth.

Deaths from all causes totalled 734, with disease of the heart and circulation constituting by far the most common cause.

Only 17 infant deaths occurred during the year, giving an infant mortality rate of 13 per 1000 live births, a little below the national average.

The area was comparatively free from infectious disease during 1967, but a sharp outbreak of influenza occurred during the month of December.

The number of children protected against Diphtheria, Whooping cough, Tetanus and Poliomyelitis again shows a slight rise. The immunisation rate in the Borough is reasonably satisfactory, but must never be allowed to decline.

In this seaside resort, in which catering on a large scale is the major industry, education in all aspects of food hygiene must be of vital importance. It is, therefore, gratifying to report that the Public Health Inspectors continue to devote part of their time to teaching students attending catering courses at the local College of Further Education.

I will say nothing of the environmental aspects of public health, which will be dealt with in the report of the Chief Public Health Inspector. To him, and to all the members of his staff, I wish to record my appreciation of their work, and on their ready help and advice during the past year.

I have the honour to be, Mr. Mayor, Ladies and  
Gentlemen,

Your obedient Servant,

W.R.FALCONER

Deputy Medical Officer of Health.



STATISTICS AND SOCIAL CONDITIONS  
OF THE BOROUGH

Area in acres (not including foreshore)	3,669
Population Census 1961	40,228
Number of inhabited houses - Census 1961	13,714
Registrar General's estimate of resident population (mid-year)	40,810
Number of	
(a) inhabited houses 1967 (according to rate books)	14,687
(b) shops, warehouses, licensed premises, entertainment and recreational premises etc.	2,862
Rateable value	£1,776,420
Sum represented by penny rate	£7,040

SUMMARY OF VITAL STATISTICS

Principal Vital Statistics relating to Mothers and Infants

Total live births registered	457
Live birth rate per 1,000 est. population (crude)	11.2
Live birth rate per 1,000 est. population (adjusted)	14.1
Illegitimate live births as percentage of total live births	13.7
Total still births registered	5
Still birth rate per 1,000 <u>total</u> births	11
Total infant deaths (under one year) registered	6
Infant mortality rate per 1,000 <u>live</u> births	13
Neo-natal mortality (deaths under 4 weeks) rate per 1,000 <u>live</u> births	13
Early neo-natal mortality (deaths under 1 week) rate per 1,000 <u>live</u> births	11
Maternal mortality rate per 1,000 <u>total</u> births	Nil
Perinatal mortality rate per 1,000 <u>total</u> births	22

TABLE OF DEATHS FROM ALL CAUSES

	<u>Male</u>	<u>Female</u>	<u>Total</u>
1. Tuberculosis, Respiratory	3	-	3
10. Malignant neoplasm, stomach	5	7	12
11. Malignant neoplasm, lung, bronchus	24	6	30
12. Malignant neoplasm, breast	-	14	14
13. Malignant neoplasm, uterus	-	5	5
14. Other malignant and lymphatic neoplasms	31	34	65
15. Leukaemia, aleukaemia	1	1	2
16. Diabetes	4	4	8
17. Vascular lesions of nervous system	35	71	106
18. Coronary disease, angina	114	101	215
19. Hypertension with heart disease	5	4	9
20. Other heart disease	29	30	59
21. Other circulatory disease	17	17	34
22. Influenza	1	2	3
23. Pneumonia	14	13	27
24. Bronchitis	22	6	28
25. Other diseases of respiratory system	6	6	12
26. Ulcer of stomach and duodenum	3	2	5
27. Gastritis, enteritis and diarrhoea	1	3	4
28. Nephritis and nephrosis	2	2	4
29. Hyperplasia of prostate	3	-	3
31. Congenital malformations	1	1	2
32. Other defined and ill defined diseases	27	26	53
33. Motor vehicle accidents	5	1	6
34. All other accidents	5	14	19
35. Suicide	5	1	6



PREVALENCE OF AND CONTROL OVER

INFECTIOUS DISEASES

Visits and Disinfection

Visits of inquiry into notified cases	26
Revisits	2
Miscellaneous visits	1
Visits re disinfection	2
Premises disinfected	6
Articles disinfected	120
Rooms disinfected	7
Number of times steam disinfectors used	Nil
Number of library books disinfected	52
Visits to smallpox contacts	7
Ships cabins disinfected	1

Dysentery

Visits to suspected cases	526
Visits to Day nursery	38
Specimens (faeces) examined	Positive 129
	Negative 446

Epidemic B.Coli

Specimens	Positive	Nil
	Negative	36

Salmonellae

Specimens	Positive	Nil
	Negative	446

Cases of Infectious Diseases Notified

Notifiable Diseases	Total Cases Notified												Total deaths
	Total cases at all ages	Age Period - Years										Age unknown	
		0-	1-	2-	3-	4-	5-	10-	15-	25 and over			
Scarlet Fever	8	1		2	3	2							
Whooping cough	19	1	3		5	5			2	2			
Acute Poliomyelitis - Paralytic													
- Non-paralytic													
Measles (excluding rubella)	91	6	13	15	19	14	20		3		1		
Diphtheria													
Dysentery	52	1	1	1	2		18	4	12	11	2		
Meningococcal infection													
Ophthalmia neonatorum													
Acute pneumonia (primary and influenzal)	16	1	3		3		5		4				
Smallpox													
Acute encephalitis Infective													
Post-Infectious													
Enteric or typhoid fever													
Paratyphoid fevers													
Erysipelas	4						3		1				
Food poisoning	1				1								
Tuberculosis: Respiratory	12	3	2		5		1				1		
Meninges and C.N.S.													
Other	1								1				
Puerperal pyrexia													
Other notifiable diseases (specify)													

VACCINATION AND IMMUNISATION

against Poliomyelitis, Diphtheria, Whooping Cough and Tetanus

Children resident in the District

	Primary - by Year of Birth							Reinforcement - By Year of Birth						
	1967	1966	1965	1964	1960 - 63	Others under 16	Total	1967	1966	1965	1964	1960 - 63	Others under 16	Total
Children protected against:-														
Diphtheria	183	248	15	1	11	2	460	5	126	212	27	292	230	892
Whooping Cough	183	246	15	1	6	-	451	3	119	187	24	31	14	378
Tetanus	183	247	15	1	11	5	462	5	126	212	28	294	202	867
Poliomyelitis	84	326	33	6	15	2	466	1	21	5	1	338	19	385

## TUBERCULOSIS

### New cases of mortality

	<u>Respiratory</u>		<u>Meninges and C.N.S.</u>		<u>Other</u>	
	M	F	M	F	M	F
Under 5 years	3	1	-	-	-	-
5 - 14 years	-	2	-	-	-	-
15 - 44 years	3	2	-	-	-	-
45 - 64 years	1	-	-	-	-	-
65 and over	-	-	-	-	-	1
Total (all ages)	7	5	-	-	-	1

### Eleven years' table of Notifications and Deaths from Tuberculosis

#### Pulmonary Tuberculosis

<u>Year</u>	<u>Cases Notified</u>		<u>Deaths</u>	
	<u>Male</u>	<u>Female</u>	<u>Male</u>	<u>Female</u>
1957	21	11	5	2
1958	16	6	-	-
1959	14	8	4	-
1960	12	5	4	-
1961	9	3	2	1
1962	12	12	4	1
1963	6	3	4	1
1964	5	1	2	-
1965	12	6	1	1
1966	2	4	-	-
1967	7	5	3	-

## Non-Pulmonary Tuberculosis

<u>Year</u>	<u>Cases Notified</u>		<u>Deaths</u>	
	<u>Male</u>	<u>Female</u>	<u>Male</u>	<u>Female</u>
1957	-	-	-	1
1958	1	-	-	1
1959	1	3	-	-
1960	-	2	-	-
1961	2	2	1	-
1962	1	2	-	-
1963	1	1	-	-
1964	-	4	-	-
1965	-	1	-	1
1966	3	-	-	-
1967	-	1	-	-

## VENEREAL DISEASES

Treatment of patients suffering from venereal disease is given at the Royal Lancaster Infirmary.

The figures in the following table were kindly supplied by Dr.J.F.MacKay.

	<u>Non-Venereal Conditions</u>	<u>Gonorrhoea</u>	<u>Syphilis</u>	<u>Total cases</u>
Males	24	10	1	35
Females	11	4	3	18
Totals	35	14	4	53



## SANITARY CIRCUMSTANCES OF THE AREA

### Water supply:

There were no changes during the year in the sources of supply.

The following extensions and renewals of services were made during the year.

### Extensions:

	<u>Diameter</u>	<u>Yards</u>
Ashfield Avenue	4"	93
Brampton Drive	4"	10
Dallas Road	4"	15
Essington Avenue	4"	31
Fulwood Drive	4"	100
Glentworth Road West	6"	53
Hale Carr Lane	4"	243
Harrison Crescent	4"	71
Heron Drive	4"	43
Hexham Road	4"	110
Homewood Avenue	4"	31
Levens Drive	4"	102
Warwick Avenue	4"	52
White Lund Estate	{ 9"	37
	{ 6"	220
Wyndham Place	3"	10

### Renewals:

Dallas Road	4"	61
Fairfield Road (back)	4"	57
Gloucester Drive	4"	74
Halden Road	4"	107
Harrington Road	4"	120
Middleton Road	6"	258
Raglan Road	4"	56
Torrisholme Square	4"	176

The purity of the water, checked by bacteriological and chemical analysis was on the whole satisfactory. There was at all times continuous chlorination of all water leaving the two filter houses.

In addition to the 14 examinations carried out by the supplying authority, 170 samples were submitted by the department for bacteriological examination.

### Classification:

Grade 1	-	161	% satisfactory	-	94.7
" 2	-	9	1966	-	89.0

Number of visits made

271

Typical routine chemical and bacteriological analyses of the water are shown in the following tables:

### Chemical Examination:

Number of samples taken	6	
	Morecambe	Heysham
	(parts per million)	
Total solids in solution	68	116
Oxygen absorbed from permanganate solution in 3 hours	0.80	0.32
Ammonia	Nil	Nil
Albuminoid ammonia	0.005	0.01
Nitrite nitrogen	Nil	Nil
Nitrate nitrogen	0.29	0.57
Combined chlorine	9	12
Free chlorine	Nil	Nil
Carbonate hardness	9	38
Non-carbonate hardness	21	28
Total hardness	30	66
pH. value	6.8	7.5
Copper	0.1	0.1
Lead	Nil	Nil
Zinc	Nil	0.3
Iron	0.22	0.14
Colour (Hazen units)	12.5	< 5

#### Comment:

The results of the chemical analysis of both samples are very similar and indicate that they contain only a small amount of organic matter. There is no indication of animal pollution and both samples were practically colourless and free from unpleasant odour and taste. The amounts of iron are within the recommended limit of 0.3 parts per million for this metal.

### Heysham Harbour (Vessels)

Number of bacteriological samples taken	114
% satisfactory	86
Number of chemical samples	1

One ship was found to require special treatment of the water and 12 of the 16 unsatisfactory samples were repeats. Allowing for this duplication in the total figures, the percentage of satisfactory water from ships reads 95.7. The ship referred to was perfectly satisfactory following treatment.

Bacterial Contents of Drinking Water (Dwelling houses)

<u>Identity</u>	<u>Date</u>	<u>Coliform Bacilli</u> <u>per 100 c.c.</u>	<u>Bact. coli</u> <u>per 100 c.c.</u>
13	17th Jany.	0	0
132	20th Feby.	0	0
639	10th May	0	0
757	12th June	0	0
1200	29th Aug.	0	0
1319	3rd Oct.	0	0
1439	20th Nov.	0	0

The following figures give the consumption for the past 10 years.

<u>Year</u>	<u>Morecambe</u>	<u>Heysham</u>
1958	512,258,000 galls.	187,464,000 galls.
1959	506,321,000 "	178,996,000 "
1960	525,665,000 "	200,506,000 "
1961	549,542,000 "	209,639,000 "
1962	817,121,000 galls.	
1963	811,469,000 "	"
1964	841,829,000 "	"
1965	901,402,000 "	"
1966	916,885,000 "	"
1967	862,985,000 "	"
Daily consumption in 1967 2,371,000 "		

## SEWERAGE AND SEWAGE DISPOSAL

I am indebted to the Borough Surveyor for the following information:-

The two main drainage areas closely follow the boundaries of the old Borough of Morecambe, and Heysham U.D.C., which existed prior to amalgamation in 1928.

### Morecambe Drainage area:

The sewerage and sewage disposal arrangements in this area are reasonably adequate following completion of a main drainage scheme at a cost of £2,600,000 in 1959. Additional minor works have been found necessary since that time and the following schemes have either been completed or are in hand.

#### Westgate:

This scheme, a 15" diameter sewer recently completed, was primarily carried out to connect existing development, previously served by unsatisfactory treatment works, into the main drainage scheme.

#### Marine Road East (Calton Terrace):

This scheme, which has been forwarded to the Ministry for approval, is necessary to prevent flooding of properties and also to provide drainage facilities for future development in this area. Estimated cost £29,000.

#### Heysham:

Flooding of properties has occurred throughout the area at times of intensive rainfall for a number of years and has now reached serious proportions. The Council have approved the preliminary report of the Consulting Engineer appointed to investigate this problem. Copies of the report have been forwarded to the Ministry of Housing and Local Government for their consideration and loan sanction for £10,000 has been approved for the further investigations required prior to the preparation of a detailed scheme. The estimated cost of the proposals, which include the construction of a Sewage Treatment Works, is in the region of £2,250,000.

#### Dykes and Watercourses:

All main watercourses for sewerage and sewage disposal within the Borough were cleared and graded. Tidal flaps were regularly inspected and repaired, whilst spraying with approved insecticide was carried out at appropriate times.

## HOUSING

### Housing needs:

The names on the Housing Officer's list of those living in rooms at the end of the year represented the following family groups:-



	<u>1967</u>	<u>1966</u>
Families of 2 (i.e. without children) or single persons	355	310
Families of 3 (i.e. with 1 child)	23	64
Families of 4 (i.e. with 2 children)	3	31
Families of 5 (i.e. with 3 children)	3	5
Families of 6 or more	3	2

Progress of schemes:

	<u>Houses</u>	<u>Flats</u>
Number of new dwellings erected during the year:-		
By the local authority	Nil	8
By other local authorities	Nil	Nil
By other bodies or persons	110	50

Total number of dwellings owned by the local authority at end of  
year - 1215.

Local Authority schemes:

Two blocks of 4 flats were erected during the year for use as  
aged persons dwellings.

Houses in Multiple Occupation:

Number of houses known	375
Number of houses estimated to need attention	95
Number of notices served	3

Details regarding separate occupancies in houses in multiple occupation:

Number of houses with following number of separate occupancies	2	3	4	5	6	7	8	9	10	11	12	over 12
	31	143	78	58	22	16	9	5	3	4	2	4

Sub-standard houses:

In November the Council authorised that a preliminary survey of  
sub-standard housing accommodation be undertaken with a view to the  
preparation of a list of such properties as may warrant action under  
the provisions of the Housing Acts, and to provide factual information  
relevant to the planning of an effective housing programme for the  
future.

Unfit houses made fit and houses in which defects were remedied:-

After informal action by owner	84
After informal action by local authority	555
After formal notice under Public Health Acts	7
After formal notice under Housing Acts	3



Inspections:

Housing Acts:

Visits	412
Houses inspected	13
Houses reinspected	11
Houses in multiple occupation	209
Underground rooms	1
Revisits	17
Miscellaneous	161
Informal notices	6
Formal notices	3

Public Health Acts:

Houses inspected	1016
Houses reinspected	447

Improvement Grants:

Housing Act, 1949, and Housing (Financial Provisions) Act, 1958:

Action during year:

	Number of dwelling houses or other buildings affected in schemes of:	
	<u>Private bodies or individuals</u>	<u>Local Authority</u>
(i) submitted by private individuals	5	-
(ii) approved by local authority	5	-
(iii) submitted to Minister	1	-
(iv) approved by Minister	1	-
(v) work completed	3	-
(vi) additional separate dwellings	-	-
(vii) any other action	-	-

Standard grants:

House Purchase and Housing Act, 1959 and Housing Acts, 1961 and 1964:

Action during year:

Number of dwellings or other buildings affected	
(i) applications submitted to local authority for improvement to	
(a) full standard	10
(b) reduced standard	-
(ii) applications approved	
(a) full standard	10
(b) reduced standard	-
(iii) work completed	9
(iv) compulsory improvement	-

Rent Act, 1957:

Applications for certificates of disrepair	2
Notice of intention to issue certificates	Nil
Certificates issued	Nil
Certificates cancelled	1
Undertakings given by landlords	Nil
Visits	9
Revisits	7
Interviews	11

Houses in Clearance Areas and Unfit Houses elsewhere

Annual Return

	<u>Houses</u> <u>Demolished</u>	<u>Displaced</u>	
		<u>C</u> <u>Persons</u>	<u>D</u> <u>Families</u>
A. Houses Demolished			
In or adjoining Clearance Areas:			
Houses unfit for human habitation	-	-	-
Houses included by reason of bad arrangements, etc.	-	-	-
Houses on land acquired under Section 43 (2) Housing Act, 1957	-	-	-
Not in or adjoining Clearance Areas:			
As a result of formal or informal procedure under Section 16 or 17 (1) Housing Act, 1957	-	-	-
Local Authority owned houses certified unfit by the Medical Officer of Health	-	-	-
Houses unfit for human habitation where action has been taken under local Acts	-	-	-
Unfit houses included in Unfitness Orders	-	-	-
Number of dwellings included above which were previously reported as closed	-	-	-
B. Unfit Houses Closed			
Under Section 16(4), 17(1) and 35(1) Housing Act, 1957	-	-	-
Under Section 17(3) and 26, Housing Act, 1957	-	-	-
Parts of buildings closed under Section 18, Housing Act, 1957	-	-	-

E. Unfit Houses Made Fit	<u>By Owner</u>	<u>By L.A.</u>
After informal action by local authority	-	-
After formal notice under		
(a) Public Health Acts	-	-
(b) Sections 9 and 16 Housing Act, 1957	-	-
Under Sections 24 and 27 Housing Act, 1957	-	-
F. Houses in which defects were remedied after formal notice under Public Health Acts		7
G. Unfit Houses in Temporary Use (Housing Act, 1957)		Nil
H. Purchase of Houses by Agreement		Nil

## PORT HEALTH ADMINISTRATION

The general administrative arrangements were unchanged and the usual work was satisfactorily carried out.

There were 78 vessels from foreign ports, of which 23 were oil tankers; there were no cases of infectious disease landed from any vessel; one seaman with food poisoning symptoms was removed to hospital.

Number of visits to Heysham Harbour	90
* Number of beasts examined	123
* Number of sheep examined	-
* Number of pigs examined	-
Number of visits to slaughterhouse	44
Number of visits re food inspection	2
Number of visits re water supply	31
Number of water samples taken	114

\* also included in figure ante page 54

### Section I - Staff

Table A

Name of Officer	Nature of Appointment	Date of Appointment	Qualifications	Any other appointments held
W.F.Lyle	Port Medical Officer	1938 to 30.6.67	M.D., B.Sc., D.P.H.	Medical Officer of Health
R.W.Farquhar	"	1.7.67	B.Sc.(Agriculture), M.B., Ch.B., D.P.H.	"
W.R.Falconer	Deputy Port Medical Officer	1.7.67	M.B., Ch.B., D.P.H.	Deputy Medical Officer of Health

Address and telephone number of the Medical Officer of Health:-

Public Health Department, Town Hall, Morecambe and Heysham -  
Telephone: Morecambe 720



Section II - Amount of shipping entering the district during the year

Table B

Ships from	Number	Tonnage	Number inspected		Number of ships reported as having, or having had during the voyage, infectious disease on board
			By Medical Officer of Health	By Public Health Inspector	
Foreign Ports	78	262,115	-	12	Nil
Coast-wise	1485	1,520,442	-	-	Nil
Total	1563	1,782,557	-	12	Nil

## Section III - Character of shipping and trade during the year

Table C

<u>Passenger traffic:</u>	Number of passengers	INWARDS	183,799
	Number of passengers	OUTWARDS	180,257

In addition, during the summer months, 6,787 passengers were carried on day trips to Douglas, Isle of Man, and 6,706 passengers returned to Heysham.

Cargo traffic:      Principal IMPORTS:- Cotton, Linens, Tobacco and Sundry Merchandise

Total Imports

Tons

Belfast	129,834
Dublin and Foreign	646
Oil Foreign	582,675
Oil Coastwise	821,514

Oil imports are from ports around Suez, the Persian Gulf, North Africa and South America

Principal EXPORTS:- Sundry Merchandise, Chemical  
Fertilisers and Machinery



	<u>Goods Cargo</u>	<u>Bunker Coal</u>	
	<u>Tons</u>	<u>Tons</u>	<u>Total Tons</u>
Belfast	223,919	356	224,275
Chemical Fertilisers	5,339		5,339
Liquified Ammonia Gas:			
Foreign	12,501		12,501
Coastwise	31,208		31,208
Oil:			
Foreign	4,009		4,009
Coastwise	425,870		425,870

#### Livestock - Imports and Exports

##### Imports:

	<u>Horses</u>	<u>Cattle</u>	<u>Sheep</u>	<u>Pigs</u>	<u>Others</u>
Belfast	955	31,943	-	-	217
Cork		285			

##### Exports:

Belfast	51	9	4	-	1
---------	----	---	---	---	---

Principal ports from which ships arrive: Belfast, Londonderry and ports around Suez and Persian Gulf

#### Section IV - Inland barge traffic

Nil

#### Section V - Water supply

- Source of supply for (a) the district, and (b) shipping.  
Town supply for both (Lune Valley Water Board).
- Report of tests for contamination.  
Bacteriological and chemical satisfactory.
- Precautions taken against contamination of hydrants and hose-pipes.  
Usual.
- Number and sanitary condition of water boats, and powers of control by the Local Authority.  
None employed.

#### Section VI - Public Health (Ships) Regulations, 1952/1963

- List of Infected Areas (Regulation 6).

Arrangements for the preparation and amendment of the list, the form of the list, the persons to whom it is supplied, and the procedure of supplying it to those persons.

The weekly record of infected areas supplied by the World Health Organisation is forwarded to the Waterguard Office for the information of Customs Officers and copy retained by Medical Officer.

2. Radio Messages.

(a) Arrangements for sending permission by radio for ships to enter the district (Regulation 13).

Not ordinarily needed but arrangements have been made for messages to be given immediately by Railway Executive and Shipping Agent to Waterguard Office.

(b) Arrangements for receiving messages by radio from ships and for acting thereon. (Regulation 14(1) and (2)).

See notes to (a) above.

3. Notifications Otherwise Than By Radio (Regulation 14(1)(b)).

Arrangements for receiving notifications otherwise than by radio and for acting thereon.

This is usually received by the Customs Officer and handed later to the Local Authority.

4. Mooring Stations (Regulations 22 to 30).

Situation of stations, any standing directions issued under these Regulations.

(a) Inner Mooring - for cases of smallpox and typhus

(i) West wall inside Harbour - small ships.

(ii) Ocean Jetty end - large ships.

(b) Outer Mooring - for cases of cholera, yellow fever and plague (at Lune Deep).

Standing Exemptions

(a) All ordinary notifiable infectious diseases other than those specified above.

(b) Ships otherwise clean, which have arrived from a listed port in an infected area.

5. Arrangements for

(a) Hospital accommodation for infectious diseases (other than smallpox - see Section VII).

An infectious diseases hospital at Lancaster is available for all cases except smallpox. For smallpox cases the Regional Hospital Board will make arrangements.

(b) Surveillance and follow up of contacts.

A contact under surveillance and resident in the Borough would be visited daily during the incubation period of the disease. A contact moving outside the Borough would be instructed to visit the Health Department of the area to

which he was moving and the Medical Officer of Health of that area would be notified to expect his arrival and given his proposed address.

- (c) Cleansing and disinfection of ships, persons, clothing and other articles.

A steam disinfector is provided for bedding and clothing.

Appliances and materials are available for the disinfecting of ships and this would be carried out by the Health Department staff.

#### Section VII - Smallpox

1. Name of Isolation Hospital to which smallpox cases are sent from the district.

Regional Hospital Board will make arrangements.

2. Arrangements for transport of such cases to that hospital by ambulance giving the name of the Authority responsible for the ambulance and vaccinal state of ambulance crews.

A special motor ambulance is available with attendants.

3. Name(s) of smallpox consultant(s) available.

Dr.A.G.Ironside, Monsall Hospital, Manchester.

4. Facilities for laboratory diagnosis of smallpox.

Either the suspect would be immediately removed to the hospital designated by the Regional Hospital Board and the laboratory investigation undertaken from there, or the material would be sent to the laboratory chosen by the smallpox consultant, probably Liverpool.

#### Section VIII - Venereal Diseases

Information as to the location, days and hours of the available facilities for the diagnosis and treatment of venereal disease among merchant seamen under international arrangements, including in-patient treatment and the steps taken to make these facilities known to seamen.

No special arrangement for sailors. There is a clinic at the Royal Lancaster Infirmary.

#### Section IX - Cases of notifiable and other infectious diseases on ships

Table D - Nil return

#### Section X - Observations on the occurrence of malaria in ships

Nil return

#### Section XI - Measures taken against ships infected with or suspected of plague

None needed



Section XII - Measures taken against rodents in ships from foreign ports

1. Procedure for inspection of ships for rats.

Ships with expired certificates sent to Barrow.

2. Arrangements for the bacteriological or pathological examination of rodents, with special reference to rodent plague, including the number of rodents sent for examination during the year.

Submitted to pathologist ordinarily employed by the Public Health Authority. Usually the pathologist attached to the Public Health Laboratory, Preston. No rodents sent.

3. Arrangements in the district for deratting ships, the method used, and, if done by a commercial contractor, the name of the contractor.

Not carried out.

4. Progress in the rat-proofing of ships.

Not carried out.

Table E

Rodents destroyed during the year in ships from foreign ports.

Not known

Table F

Deratting certificates and Deratting Exemption certificates issued during the year for ships from foreign ports.

Nil

Section XIII - Inspection of ships for nuisances

Table G

Inspections and Notices

Number of informal notices served	Nil
Remedied	Nil

Vessels boarded - no action necessary

Section XIV - Public Health (Shell-fish) Regulations, 1934 and 1948

Information respecting any shell-fish beds or laying within the jurisdiction of the Authority stating whether they are, in the opinion of the Medical Officer of Health, liable to pollution. A report of any action taken, which should state whether any prohibited area has been prescribed, should be included.

Under the Heysham and Morecambe Bay (Shell-fish) Regulations, 1926, an area of Morecambe Bay was prescribed and any mussels taken from this area must be subject to an approved process of cleansing or sterilisation before being made available for human consumption. The cleansing process is carried out at Portmadoc, North Wales.

No further action under the Public Health (Shell-fish) Regulations, 1934 and 1948 has been necessary.

Section XV - Medical Inspection of Aliens (applicable only to ports approved for the landing of aliens)

Nil - Not a port approved for the landing of aliens.

Section XVI - Miscellaneous

Arrangements for the burial on shore of persons who have died on board ship from infectious diseases.

By arrangement with local undertaker for cremation.

LABORATORY AND HOSPITAL FACILITIES

Laboratory investigations are carried out by Dr.L.Robertson and his staff at the Public Health Laboratory, Preston, and samples taken in accordance with the Food and Drugs Act, 1955, are analysed by the Public Analyst, Mr.A.C.Bushnell of Preston, who succeeded Dr.G.H.Walker on the 1st December. To Dr.Robertson, Dr.Walker and Mr.Bushnell, I am grateful for the guidance and help that they are always so willing to give.

NATIONAL ASSISTANCE ACT, 1946 - SECTION 47

Although there are many elderly people living in this Borough the provisions of this Act for the removal to suitable premises of persons in need of care and attention are such as one would hope to avoid having to use.

Up till now it has always been possible to make for elderly people found living alone in somewhat precarious circumstances, arrangements less distressing for them than the measure that the Act provides.

TREATMENT CENTRES AND CLINICS

The Tuberculosis and Venereal Diseases Clinics are administered by the Regional Hospital Board and the School and Maternity and Child Welfare Clinics by the County Council.



Public Health Department,  
Town Hall,  
Morecambe and Heysham.

Mr.Mayor, Ladies and Gentlemen,

I beg to present to you my Annual Report on the sanitary circumstances of the Borough during 1967.

A major change in the Department's establishment occurred in June when the late Dr.W.F.Lyle retired after 30 years loyal service as Medical Officer of Health. He will ever be remembered in the Department for his wise counsel, friendly encouragement and, above all, for an integrity that demanded our loyalty, commanded our respect and earned our affection.

It is pleasing to record the success of our Pupil Public Health Inspector in the intermediate examination of the Public Health Inspectors Examination Board.

No new legislation of a major character affected our work but the statistical information contained in the following pages gives some indication of the variety of duties undertaken by the Department in the field of environmental hygiene and stresses in particular the importance attached to the inspection of food, and the supervision of food premises, in a seaside town catering for the comfort and welfare of visitors.

The day to day work of a Public Health Department is largely influenced by problems and events which arise at short notice; notable amongst these was the serious outbreak of Foot and Mouth disease which resulted in an appreciable increase in meat inspection duties outside normal working hours.

I am particularly grateful to the Chairman and Members of the Health Committee for their continued interest and support, and I am indebted to the late Dr.R.W.Farquhar, Medical Officer of Health, and Dr.W.R.Falconer, Deputy Medical Officer of Health, for their sympathetic consideration of our problems, and to my colleagues in other departments for their co-operation in matters of joint interest, and the provision of factual information for inclusion in this report.

Finally, my sincere thanks are due to every member of the staff for the zeal with which they have carried out their work, and for their valued assistance in the preparation of this report.

I have the honour to be, Mr.Mayor, Ladies and Gentlemen,

Your obedient Servant,

SPENCER A. GIBSON

Chief Public Health Inspector

PUBLIC HEALTH ACT, 1936

Inspections:

Complaints received	1096
Visits	1100
Defects discovered	782
Defects abated	669
Referred to other departments	295
Revisits	447
Miscellaneous visits	371
Informal notices served	15
Abatement notices served	6
Visits to schools	1
Visits to licensed premises	10
Visits to entertainment premises	9
Visits to business premises	6
Visits to undeveloped land	1
Visits to contractors	18
Interviews	692

Summary of work done:

Drains choked	490
---------------	-----

(Many of the drains included in the above are properly named "Sewers" as they serve more than one building and legally are maintained either privately or by the Council doing the work at the expense of the owners served. They are classified as drains in this summary to distinguish them from the Council's sewers.)

Drains defective	42
Sewer choked	4
Sewer surcharging	2
Gully defective	44
Gully top badly set	-
W.C. choked	16
W.C. insanitary	1
W.C. structure defective	1
W.C. doors or fittings absent or broken	-
W.C. door casing defective	-
W.C. seat broken	2
W.C. defective	-
Ventilating pipe to drain defective	1
Waste W.C. defective and converted to fresh W.C.	-
Cesspool overflowing	-
Inspection chamber cover broken	3
Inspection chamber brickwork defective	-
Soil pipe defective	1
Waste pipe choked	1
Waste pipe discharging improperly	1
Waste pipe broken	1
Sink old and worn	2
Lavatory basin cracked	1
Insanitary surround to kitchen sink	-
R.W. downspout broken	5
R.W. downspout choked	2

Eavesgutter absent	4
Eavesgutter broken	1
Roof leaking	5
Roof (bay) leaking	1
Roof (annexe) leaking	1
Walls, penetrating dampness	4
Walls, defective pointing	2
Walls, rising dampness	5
Walls, plaster perished and broken	3
Ceiling plaster perished	1
Windows, perished woodwork	4
Windows, no sash cord or fasteners	7
Window putties and glazing defective	1
Firegrate broken	1
Door frame defective	1
Water pipe burst	4
Water in cellar	9
Offensive smell in premises	50
Flooded area	12
Water over site and under floor	26
Accumulation of refuse	68

Drainage:

Visits (existing drainage)	594
Revisits	185
Visits (new or proposed)	1
Visits (public sewers)	6
Revisits	11
Drains tested	150
Informal notices	4
Formal notices	1

Supply of dust bins:

Visits	1
--------	---

Stables and Piggeries:

Visits	23
--------	----

Disinfestations:

Number of verminous houses inspected	7
Number of verminous houses reinspected	2
Number of verminous houses disinfested	39
Wasps nests destroyed	13
Number of premises treated for insects	163
Number of visits by inspectors	28

Offensive trades:

There is only one in the Borough - that of gut scraping - which was satisfactorily conducted.

Number of visits	9
------------------	---

Keeping of animals:

Visits	26
--------	----

Tents, Vans and Sheds:

No legal action was necessary



Dykes and watercourses:

Number of visits	12
Number of samples examined	2

Closet accommodation:

Number of houses not on water carriage system	Nil
Number of fresh water closets	17,750 approx.
Number of waste water closets	13
Number of middens	Nil
Number of closets attached to middens	Nil
Number of dry ashpits (excluding middens)	Nil
Number of moveable ashbins	22,000 approx.
Number of houses with septic tanks or cesspools	21

CLEAN AIR ACT, 1956

Number of visits	150
Number of observations	132
Number of informal notices	9

RIDING ESTABLISHMENTS ACT, 1964

Number of visits by veterinary surgeons	4
Number of riding establishments	4

PET ANIMALS ACT, 1951

This Act regulates the sale of pet animals, and provides that no person shall keep a pet shop except under the authority of a licence granted by the Local Authority.

The conditions of the licence include:-

- (a) That animals will at all times be kept in accommodation suitable as respects size, temperature, lighting, ventilation and cleanliness.
- (b) Food and drink supply must be adequate.
- (c) That animals will not be sold at too early an age.
- (d) That precautions will be taken to prevent the spread among animals of infectious disease.
- (e) That appropriate steps will be taken in case of fire or other emergency.

Number of premises licensed	5
Number of visits	7

ANIMAL BOARDING ESTABLISHMENTS ACT, 1963

Number of premises on register	1
Number of visits	7

RAG FLOCK AND OTHER FILLING MATERIALS ACT, 1951

Number of premises registered	8
Number of visits	Nil

## SCRAP METAL DEALERS ACT, 1964

Number of visits	1
Number on register	22

## NOISE ABATEMENT ACT, 1960

Since the introduction of the Noise Abatement Act, 1960, unnecessary or unreasonable noise has been made a statutory nuisance and the power to abate such nuisances has been delegated to health committees. Local authorities are charged under the Public Health Act, 1936, with the responsibility of seeing that their district is inspected from time to time for the detection of statutory nuisances.

This Act is not an easy one to enforce as the measurement of noise and the interpretation of results is very complex.

Number of complaints	10
Number of visits	65
Number of revisits	97
Number of miscellaneous visits	1
Number of observations	95
Number of informal notices served	8

## CAMPING SITES

During the year two sites received a modified licence.

Visits to licensed sites	74
Visits to unlicensed sites	18
Visits to proposed sites	Nil
Number of site licences	8
Number of caravans permanently occupied	140
Number of caravans concerned in site licences	1011 *
Number of tent licences	1
* Private	649
* Municipal	300
* Municipal (Tourers)	62

### Municipal Camp:

1330 caravans used the site during the year; of these, 250 holiday caravans and 50 residential were sites for the full season. 131 paid the additional fee for the privilege of sub-letting. 1030 used the site for short periods and 232 caravans were left on the site for winter storage. All these figures show a considerable increase over any previous year.

The following tabulation shows the yearly increase in touring caravans visiting the municipal site.

1959	212
1960	308
1961	358
1962	336
1963	343
1964	464
1965	644
1966	719
1967	1030



### Tenting:

There is one licensed tent site in the Borough which was in continuous use during the season. New toilets were erected before the start of the season.

### SHOPS ACT, 1950 and YOUNG PERSONS (EMPLOYMENT) ACT, 1938

During the year 69 visits were made to shops and other similar premises, 44 being outside working hours.

#### Summary of work done:-

Visits	25
After hours visits	44
Total visits	69

The visits, as in previous years, show a decrease on earlier years as the Council now have no full-time shops inspector. One of the public health inspectors was appointed as shops inspector and all complaints have been attended to.

On the 27th October, 5 shopkeepers were fined £2 in each of 7 cases, a total of £14.

On the 21st November, in the Magistrates Court, 6 shopkeepers pleaded guilty to Sunday trading contraventions. Fines of £2 were imposed in respect of each of 11 offences.

### OFFICES, SHOPS AND RAILWAY PREMISES ACT, 1963

General inspections of premises initially registered have now been completed with the exception of some premises which are occupied in the summer season only. The number of general inspections is less than in the previous year, this being largely due to the increased number of revisits necessary to ensure that the provisions of the Act are being carried out.

When existing premises change hands or new premises are opened, occupiers still seem unaware of the registration provisions of the Act. Out of 39 new registrations during the year, 37 resulted from a visit by the inspector. Failure to register is not confined to new occupiers only, as in some cases occupiers of existing premises failed to register new branches. It would appear that regular routine inspection is necessary to ensure maximum registration.

Premises were generally found to comply with the main requirements of the Act. The most notable omissions being the provision of thermometers, first aid boxes and abstracts. Many occupiers, particularly those dealing in perishable foodstuffs, considered the maintenance, in winter months, of a temperature of 60.8°F. unreasonable, and it is surprising to note that even when temperatures below 50°F. were recorded, the employees did not complain. Many food traders, where the gravity feed type slicing machine fitted with a recommended guard is installed, claim difficulty in use and instances have been noted of the guard having been removed.

The number of accidents reported in comparison with the number of registered premises is small, and, although occupiers are informed on each visit of their responsibilities in this respect, many accidents are not reported. In some instances, the fact that an accident has occurred is only revealed in casual conversation.

Only one complaint regarding unsatisfactory working conditions was received during the year. Despite the publicity given to this Act, employees do not seem to appreciate the benefits of its provisions. The reluctance to complain can, perhaps, be explained in circumstances where employer and employees work together in close relationship, and, in others, it could be attributed to indifference.

It is gratifying to report that the implementation of the provisions of the Act has been achieved with the utmost co-operation of those concerned.

Out of a total of 122 premises which received a general inspection during the year, only four were found to comply with all the requirements. The following table indicates the number of contraventions under each section of the Act.

Analysis of Contraventions:

<u>Sections</u>	<u>Number of contraventions found</u>	
4	Cleanliness	5
5	Overcrowding	Nil
6	Temperature	57
7	Ventilation	1
8	Lighting	3
9	Sanitary conveniences	22
10	Washing facilities	20
11	Supply of drinking water	1
12	Clothing accommodation	4
13	Sitting facilities	Nil
14	Seats (Sedentary workers)	Nil
15	Eating facilities	Nil
16	Floors, passages and stair	16
17	Fencing exposed parts of machinery	12
18	Protection from dangerous machinery	Nil
19	Training with dangerous machinery	Nil
23	Prohibition of heavy work	Nil
24	First aid	65
50	Abstract	92
Total		308

Registrations and General Inspections:

<u>Class of Premises</u>	<u>Premises newly registered during year</u>	<u>Registered premises at end of year</u>	<u>Registered premises receiving general inspection during year</u>
Offices	5	117	14
Retail shops	23	410	66
Wholesale departments, warehouses	3	18	9
Catering establishments open to the public, canteens	8	119	33
Fuel storage depots	<u>Nil</u>	<u>Nil</u>	<u>Nil</u>
<u>Total</u>	39	664	122

Number of visits of all kinds (including general inspections) to registered premises 738

Analysis of persons employed in registered premises by workplace:

<u>Class of workplace</u>	<u>Number of persons employed</u>
Offices	739
Retail shops	1432
Wholesale departments, warehouses	120
Catering establishments open to the public	1437
Canteens	5
Fuel storage depots	Nil
Total	3723
Total males	1215
Total females	2508

Reported accidents

Workplace	Reported		Total invest- igated	Action taken			
	Fatal	Non Fatal		Prose- cution	Formal warning	Informal advice	No Action
Offices							
Retail shops		1	1			1	
Wholesale shops Warehouses		1					1
Catering establish- ments open to public, canteens		3	2			2	1
Fuel storage depots							
Totals		5	3			3	2

Analysis of reported accidents

	Offices	Retail shops	Whole- sale Ware- houses	Catering es- tablishments open to pub- lic, canteens	Fuel storage depots
Falls of persons		1		2	
Handling goods			1		
Struck by falling object				1	



FACTORIES ACT, 1961

1. Inspections for purposes of provisions as to health (including inspections made by Public Health Inspectors)

Premises	Number on Register	Number of		
		Inspections	Written notices	Occupiers prosecuted
(i) Factories in which Sections 1,2,3,4 and 6 are to be enforced by Local Authorities	9	5	-	
(ii) Factories not included in (i) in which Section 7 is enforced by the Local Authority	170	123	1	
(iii) Other premises in which Section 7 is enforced by the Local Authority (excluding out-workers' premises)	4	-	-	
Total	183	133	1	

2. Cases in which defects were found

Particulars	Number of cases in which defects were found				Number of cases in which prosecutions were instituted
	Found	Remedied	To H.M. Inspector	Referred By H.M. Inspector	
Want of Cleanliness (S.1)	-	-	-	-	-
Overcrowding (S.2)	-	-	-	-	-
Unreasonable temperature (S.3)	-	-	-	-	-
Inadequate ventilation (S.4)	-	-	-	-	-
Ineffective drainage of floors (S.6)	-	-	-	-	-
Sanitary Conveniences (S.7)	-	-	-	-	-
(a) Insufficient	-	-	-	-	-
(b) Unsuitable or defective	5	4	-	1	-
(c) Not separate for sexes	-	-	-	-	-
Other offences against the Act (not including offences relating to out-work)	-	-	-	-	-
Total	5	4	-	1	-

Outworkers: Dresses 1      Knitting 2      Visits 3



## RODENT CONTROL

Visits by rodent operators	2341
Premises visited	1188
Visits by inspectors	16
Vessels examined - Rodent Control Certificate	21
Rabbits exterminated	8

### Rodent control in sewers:

Maintenance treatments of sewer manholes were continued in accordance with the requirements of the Ministry of Agriculture. 136 manholes were treated in two operations with the following results:-

Number of manholes showing direct		
poison bait take	Complete	10
	Partial	18

In the following table the work done during the year is analysed.

	<u>Type of Property</u>	
	<u>Non-</u> <u>Agricultural</u>	<u>Agricultural</u>
<u>Properties other than sewers:</u>		
1. Number of properties in district	17391	17
2. (a) Total number of properties (including nearby premises) inspected following notification	1454	18
(b) Number infested by (i) Rats	71	3
(ii) Mice	152	-
3. (a) Total number of properties inspected for rats and/or mice for reasons other than notification	1702	355
(b) Number infested by (i) Rats	52	36
(ii) Mice	66	-

### Sewers:

4. Were any sewers infested by rats during the year	YES
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### Surface properties and sewers:

5. Any other points of interest?	NONE
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INSPECTION AND SUPERVISION OF FOOD  
AND FOOD PREMISES

1. Number of food premises, by type of business, in the district at end of year:

<u>Type of Business</u>	<u>No.</u>
Boarding houses	1980 approx.
Restaurant kitchens	330 "
Grocers	103 "
Greengrocers	38
Fishmongers	23
Butchers	48
Fried fish shops	33
Offensive trades	1
Shops selling mainly sugar confectionery, minerals, ice-cream etc.	110
Shrimp pickers	32
Licensed premises, clubs, canteens, restaurants, cafes, snack bars and similar catering establishments	2400 approx.
Bakehouses	38

2. Number of food premises, by type, registered under S.16 of the Food and Drugs Act or under local Acts and number of dairies registered under Milk and Dairies (General) Regulations, 1959 and other local Acts:

<u>Type of Business</u>	<u>No. registered</u>	<u>No. of inspections of registered premises during the year</u>
Fish friers	33	51
Sausages, potted, pressed, pickled and preserved food plus fish frying	54	154
Potted food (shrimp picking)	32	109
Food stores, food hawkers under the L.C.C. (General Powers) Act	8	89
Ice-cream	230	291
Dairies	16	98

3. Special examination of food stocks or consignments during year:

Refrigeration failure	3
Shop fire	1

4. Method of disposal of condemned meat (See page 58 ).

## FOOD PREMISES

### \* Inspection:

Bakehouses	105
Restaurant kitchens and snack bars	192
Food preparation premises (registered)	154
Fish friers	51
Food stores	22
Proposed food premises	19
School kitchens	13
Holiday camps	3
Canteens	5
Stalls	194
Markets	62
Licensed premises	35
Miscellaneous	281
Shrimp picking premises	109
Boarding houses	134
Vehicles	61
Contractors	12
Informal notices and verbal warnings	263
Interviews	152

There are 38 bakehouses on the register, 31 in use and 7 not in use.

\* Excluding those visits listed separately.

### Contraventions discovered:

#### Premises:

Dirty or defective equipment	28
Food exposed to contamination	13
Lack of personal cleanliness	7
Defective drainage	7
Defective or inadequate sanitary conveniences	17
Dirty sanitary conveniences	3
Inadequate cold water supply	1
( Inadequate hot water supply	3
( Inadequate wash hand basins	27
( Absence of soap, nail brushes, etc.	7
( Inadequate sinks	6
( Inadequate hot water supply	3
( Absence of cloths, soap, etc.	1
Absence of first aid equipment	5
Absence of clothing accommodation	6
Outdoor clothing in food room	9
Inadequate lighting	1
Inadequate ventilation	4
Defective construction of food rooms	43
Lack of cleanliness of food rooms	52
Inadequate refuse accommodation	14
Improper wrapping of food	1
Absence of notices	2
Smoking whilst preparing food	5
Animals in food rooms	2
Insect infestations	4
Rodent infestations	1

Stalls:

Absence of name and address	15
Dirty conditions	1
Inadequate screening	3
Inadequate water supply	7
Inadequate hot water supply	1
Absence of wash hand basin	4
Absence of first aid kit	2

Delivery vehicles:

Food not protected from contamination	1
Inadequate cover to vehicles	1
Defective vehicle floor	1
Absence of head covering and overalls	1
Absence of name and address on vehicle	17

Registered Premises:

	Register 1.1.67	Transfers	Additions	Deletions	Register 31.12.67
1. Fish friers	34	3	-	1	33
2. Sausages, pressed, potted, pickled and preserved food	54	1	2	2	54
3. Sausages, pressed, potted, pickled and preserved food plus fried fish	2	-	-	-	2
4. Potted (shrimp picking)	58	-	5	31	32
Total	148	4	7	34	121

Education activity:

During the year a course of lectures for the certificate examination of the Royal Institute of Public Health and Hygiene, in Food Hygiene and the Handling of Food, was held in conjunction with the Lancaster and Morecambe College of Further Education. Eleven students completed the course and were successful in passing the examination.

In addition, a course of 15 lectures has been commenced for students attending the 1st year of a 3 year Block Release course to prepare them for this examination.

The course of lectures for full time students preparing for the Hygiene paper of the Hotel and Catering Institute intermediate examination commenced last year was completed, and also a revision course of 8 lectures held for students from the previous year. Of 25 students taking the examination 7 were successful.

A further course of 36 lectures to prepare full time students for the above mentioned examination has again been commenced.



One again I am indebted and grateful to the College, and to Dr.Gregson and Mr.Hanneman for their continued interest and assistance in furthering the cause of hygiene amongst those who will be intimately concerned in the preparation and distribution of food to the public.

### MILK DISTRIBUTION

<u>Register</u>	<u>Distributors</u>	<u>Dairies</u>
Total on Register 1.1.67	128	18
Transfers	3	-
Deletions	2	3
Additions	1	1
Total on Register 31.12.67	127	16

### Distributors

Producer Distributors	2
Distributors	15
Distributors from shops	93
Distributors from dairies	11
Distributors (machine only)	1
Distributors (dispenser)	5
	<hr/>
	127
"Incomers" (not registered)	27
	<hr/>
	154

### Licences

Untreated	
Dealers	1
Dealers pre-packed	7
Pasteurised	
Dealers pre-packed	13
Sterilised	
Dealers pre-packed	11
Untreated, Pasteurised and Sterilised	
Dealers pre-packed	36
Untreated and Pasteurised	
Dealers pre-packed	6
Untreated and Sterilised	
Dealers pre-packed	2
Untreated, Pasteurised, Sterilised, Untra heat-treated	
Dealers pre-packed	1
Pasteurised and Sterilised	
Dealers pre-packed	23
	<hr/>
	100

All licences valid until 31st December, 1970

## Visits and Inspections

Distributors	325
Dairies	98
Pasteurising plant	2
Farms (Food and Drugs Act only)	Nil
Bottling establishments (other than plant)	Nil
Milk bars	7
Bacteriological sampling	298
Day Nursery	4
School kitchens	1
Complaints received	7
Schools	Nil

## Bacteriological examination

208 samples of milk were taken or purchased involving some 498 separate tests at the Public Health Laboratory, Preston, under the direction of Dr.L.A.Robertson.

158 samples were heat treated and 50 raw milk. 12 samples of raw milk were examined for the presence of Tubercle Bacilli, and were negative.

35 samples of school milk (Pasteurised) were all satisfactory.

A summary of the bacteriological findings is given in the tables following.

5 samples on arrival at the laboratory had to be discarded (test void) because of fluctuating temperatures. 71 samples were purchased from vending machines, of which 9 were of unsatisfactory keeping quality.

47 samples of raw milk were examined for the presence of Brucella; 14 showed a positive ring test, but none were positive following culture. 12 cultures were overgrown with organisms, 3 guinea pigs died from other causes and 9 ring tests gave an equivocal result.

The Brucella abortus is the cause of contagious abortion in cattle and of undulant fever in man; it is widespread among dairy stock in the country and, as a result, the specific organism is not infrequently found in milk, and the disease may be conveyed to man by the infected milk. Though relatively few human cases have until recently been reported in this country, the number detected appears to be on the increase.

The procedure to be taken when the presence of tubercle bacillus is found in milk is set out by legislation and compensation is available for any animal slaughtered as a result of investigation. This is not so in the case of Brucella. Two remedies are available (a) pasteurisation of milk coming into the area from the infected herd; or (b) co-operation with the farmer and veterinary surgeon in tracing the infected cow. The latter alternative is by far the best, particularly in the case of Jersey herds, and involves individual and repeat samples from each cow. The animal is located and it is left to the farmer to dispose of the animal either on the market (in which case it might join another herd repeating the whole process) or by slaughter. The whole question of Brucellosis is now being actively considered by the Ministry.

Table A. Heat treated milk.

Designation	Samples	Void	Keeping Quality		Heat Treatment		Turbidity
			Pass	%	Pass	%	
Pasteurised	50	-	50	100.0	50	100.0	-
Pasteurised (School)	35	-	35	100.0	35	100.0	-
Pasteurised Homogenised	31	1	30	100.0	30	100.0	-
Pasteurised Homogenised (Vending machines)	34	1	33	100.0	33	100.0	-
Pasteurised (Channel Islands)	4	-	4	100.0	4	100.0	-
Sterilised	4	-	-	-	-	-	4
<b>Total</b>	<b>158</b>	<b>2</b>	<b>152</b>	<b>100.0</b>	<b>152</b>	<b>100.0</b>	<b>4</b>

Table B    Untreated milk

Designation	Samples	Void	Keeping Quality			T.B.	Anti-biotics	Brucella								
					%			Ring			Culture			Biol.		
			S	U				-	E	+	-	0	+	-	D	+
Channel Islands	3	-	2	1	66.6	-	-	2		-	-	-	1	-	-	-
Untreated	10	-	7	3	70.0	3	10	9	1	-	1	-	3	-	-	-
Untreated (Vending machines)	37	3	25	9	71.4	9	32	13	8	14	11	11	-	8	3	-
Total	50	3	34	13	70.2	12	45	24	9	14	12	12	-	11	3	-

O - Overgrown with other organisms  
 D - Guinea pig died from other causes  
 E - Equivocal



## Alterations

The milk pasteurisation plant was not reopened and during the year all the equipment was removed. The premises were converted into a large garage for milk vehicles, and also new office accommodation. The existing garage was reconstructed and now operates as a cold room for the storage of bottled milk prior to retail delivery.

## SAMPLING AND EXAMINATION OF FOOD

### Chemical examination

When an article of food has been purchased and the procedures set out in Section 91 of the Food and Drugs Act, 1955, have been observed, the sample is said to be formal. This involves the separation of the sample into three parts each of which has to be labelled and sealed. To do this with every sample would take considerable time and entail a great deal of work. Time, and labour also, would be spent on many samples on which proceedings would not be taken, since the great majority are found to be genuine. The purchase, moreover, of a formal sample is relatively expensive, because enough of each article must be bought to allow it to be divided into three portions. For these reasons many samples are bought without compliance with the full requirements of the Food and Drugs Act, and are submitted to the Public Analyst; these are known as test or informal samples. If the result of analysis of such a test sample be unsatisfactory then the food concerned would be formally sampled to obtain evidence acceptable in a court of law.

283 samples were purchased or taken during the year (217 during 1966) and analysed by the Public Analyst for the Borough as follows:-

Informal samples of milk	53
Formal samples of milk	4
Informal samples of food	185
Formal samples of food	Nil
Informal samples of ice-cream	13
Informal samples of ice lollies	1
Informal samples of drugs or medicine	15
Miscellaneous samples	12
	<hr/>
	283
	<hr/>
Number of visits and revisits	591

### Examination by the Public Analyst:

#### Milk

##### Formal samples

##### Channel Islands:

Genuine	1
---------	---

##### Pasteurised:

Genuine, but slightly low solids-not-fat	1
--	---

Sterilised:

Genuine, but slightly low solids-not-fat	1
---	---

Untreated:

Genuine, but slightly low solids-not-fat	1
---	---

Informal samples

Channel Islands (Pasteurised):

Genuine	5
---------	---

Jersey

Genuine	5
---------	---

Untreated \*

Genuine	7
Contained 0.3% extraneous water	1

Homogenised Pasteurised \*\*

Genuine	9
---------	---

Guernsey

Genuine	3
---------	---

Pasteurised

Genuine (Bottles)	10
Contained 0.1% extraneous water	1

Sterilised

Genuine	8
---------	---

School milk (Pasteurised)

Genuine	3
Contained 0.5% extraneous water	1

\* includes 1 carton from milk vending machine.

\*\* includes 6 cartons from milk vending machines.

Of the milk samples purchased, 3 were found to be adulterated or otherwise giving rise to irregularity as compared with 2 in 1966.

96.5% were genuine as compared with 97% in 1966.

Three samples showed figures for solids-not-fat below the presumptive limit of 8.5% for solids-not-fat fixed by the Sale of Milk Regulations, 1939, but were adjudged genuine on the Hortvet Freezing Point Test.

<u>No.</u>	<u>Fat %</u>	<u>S.N.F.%</u>	<u>F.P. (Hortvet)°C</u>
26	3.60	8.45	0.550
27	3.45	8.40	0.559
28	3.15	8.40	0.532

## Other food

	<u>Genuine</u>	<u>Not Genuine</u>
Baby food	5	
Beefburgers		1
Beef stock tablets	1	
Biscuits	2	
Brawn	1	
Butter	4	
Cheese spread	1	
Cheese spread with shrimps	1	
Cheese and tomato spread	1	
Cheese, Cottage	1	
Chicken fillets	1	
Chicken and ham roll	1	
Chicken in sauce	1	
Chicken essence	1	
Chicken in jelly	3	
Chicken and ham pie	1	
Coffee	3	
Colouring material	2	
Condiment, salt free	1	
Cooking oil	4	
Corned beef	1	
Cornish pasty	1	1
Cream, whipping	1	
Cream, single	1	
Cream, double	5	1
Cream, sterilised	2	
Dietary loaf	2	
Fish paste	3	1
Fish, canned	1	
Fish cakes	4	
Fish, potted	1	
Flavouring materials	2	1
Flour confectionery		1
Fruit, canned	6	
Fruit curd	4	
Fruit juice	1	
Gravy browning	1	
Gravy salt	1	
Honey	3	
Honey marmalade	1	
Jam	6	
Jelly, table	1	
Lard	2	
Lemon crush		1
Lucky packet (Toy and sweets)	2	1
Macaroni milk pudding	1	
Margarine	3	
Margarine, corn oil	1	
Marmalade	2	
Meat paste	2	
Meat pie	5	2
Meat and vegetable pie	2	1
Meat, canned	4	1
Meat and vegetables	6	
Meat, potted		1
Meat pudding	1	
Milk, dried	1	
Mushroom omelette	1	
Mushroom with ham	1	

	<u>Genuine</u>	<u>Not Genuine</u>
Pastry mix	1	
Pepper	1	
Potatoes, creamed	1	
Potato croquettes	1	
Pudding, canned	2	
Sausage	7	3
Sauce	3	
Shandy	1	
Soft drinks	6	2
Shrimps	1	
Sausage rolls	2	
Spread	1	
Sugar		1
Sugar confectionery	3	
Syrup	1	
Tea	1	
Tartar, Cream of	1	
Tomato juice	3	
Vegetables and meat	1	
Vegetables	2	
Vinegar	7	
Yoghourt	3	
Drugs and medicine		
Blackcurrant syrup with Vitamin C	1	
Diarrhoea prevention tablets	1	
Diet tablets	1	
Gastro enteritis tablets	1	
Glycerine	1	
Health salts	1	
Indigestion tablets	1	
Influenza powder		1
Migraine mixture	1	
Pain relief tablets	1	
Sleep tablets	1	
Slippery Elm Food	1	
Travel sickness tablets	1	
Vitamin coffee	1	
Vitamin tablets	1	
Ice-cream		
Ice-cream	12	
Ice-cream (Dairy)		1
Ice lollie	1	
Miscellaneous		
7 Potable water		
1 Dyke water		
4 Swimming bath water		

#### Action taken

4. A 200 gram can of imported pork luncheon meat had a meat content of 75.5%. The meat content should be 80%. The discrepancy was called to the attention of the importers and the latter asked the foreign packers to investigate, and a letter was received from Holland the same week expressing regret and that a check of that particular batch would be made. An invitation



was also given to visit the factory in Holland.

8. A local medical practitioner thought that the cause of illness of two patients could have been coconut pyramids prepared and cooked at the house. Both of the patients were taken ill after consuming the coconut, with burning mouth and throat and one had been violently sick. The report showed that the sample of confectionery submitted contained 53% of rancid coconut but was free from toxic metal and arsenic. The complainants were informed and it was found that the coconut had been in the pantry for some three months.
10. A pint bottle of farm bottled untreated milk contained 0.3% extraneous water. The farmer was cautioned and a repeat sample the following week was genuine.
70. A  $2\frac{1}{4}$  oz. can of imported lobster spread contained 8% starch not declared in the list of ingredients. The retailer when informed withdrew the remainder of the stock from sale.
76. A school milk contained 0.5% extraneous water. The suppliers were notified and repeat samples were genuine.
77. A pint of pasteurised milk contained 0.1% extraneous water. Repeat samples proved genuine.
94. A  $\frac{1}{2}$  oz. bottle of almond flavouring contained only 0.2% benzaldehyde, whereas almond flavourings usually contain 2% or more. The packers were informed. The agent immediately telephoned the department, and, following their investigations, it was found that the stock was some two years old and had lost some active ingredients. The stock was withdrawn.
100.  $\frac{1}{2}$  lb. of locally produced pork sausage contained 50.0% of meat and was poor in meat content. They also contained 240 parts/million of sulphite preservative with no declaration to this effect in the shop. The manufacturer was cautioned.
111. The folded portions of a carton top of orange drink were discoloured by fungal spores from a penicillium species, and the vendor was interviewed. The remaining stock was withdrawn from sale and the packer informed.
- 112/ 113.  $\frac{1}{2}$  lb. of beef sausage locally manufactured contained 240 parts/million sulphite preservative but no declaration was exhibited in the shop. The vendor was cautioned.
114. A packet of patent flu-cold powders showed that the average weight of the powders was only 629 milligrams compared with the 682 milligrams declared, and the aspirin present only 252 milligrams compared with the 300 milligrams declared. The packers were informed and they immediately got in touch with the department in order to explain their methods, their difficulties, and an assurance of steps being taken to prevent a recurrence.
115. A family pack of dairy ice-cream was genuine as far as contents were concerned, but the voluntary statement of ingredients mentioned only milk and dairy butter without reference to the sugar, cocoa, colour etc. also present. As voluntary list of ingredients should be complete and printed in descending order of amounts used, the manufacturers were informed. They immediately ordered a fresh printing for the ice-cream.

126. A packet of 'brown coffee crystals' showed that the description did not indicate that the product is essentially sugar and the word 'sugar' should appear between 'coffee' and 'crystals' in the same size type. The packers were so informed and they agreed to mark the pack accordingly.
156. A sample of beefburgers was reported as poor in meat content and the vendor was advised.
162. A carton of potted meat prepared locally contained only 73% and the recommended meat content is 95%. The vendor was so informed.
163. A complaint was received that a pork pie purchased at a local shop was mouldy. When examined, the pie looked perfectly wholesome, and the complainant explained that the mould had been broken off by the shopkeeper. The shop was visited and a similar pie was purchased and found genuine. It would appear that the 'mould' was actually portions of pork fat on the crust.
175. A 5 oz. carton of pre-packed double cream bore no statement of the name and address of the packer and no alternative registered trade mark. The packer was notified and he replied that they were awaiting a stock of new cartons from the supplier and delivery would be expedited.
217. A complaint was received that some childrens' lucky packets containing small sweets and a toy were quite worthless, and that the sweets were 'terrible'. Packets were purchased, and out of the 6 packets examined, 19 red sweets were coloured with 135 parts per million of the non-permitted coal tar colour Rhodamine B. The shop was visited, and it was found that no more stocks were in hand. The local distributors were informed and all the stocks of these packets in their warehouse were withdrawn from sale. Letters were sent to the National distributors, their North West agent and to the Ministry, and the latter notified the London Embassy of the exporting country. As a result of this action it can be concluded that all stocks available in this country were promptly withdrawn from sale.
228. A local warehouseman asked the department to investigate his complaint that cartons of orange crush in his stockroom were exploding. Two cartons were examined and it was found that they were in a state of active fermentation, the alcohol content being 3.0% by volume. The dealer was informed and he destroyed his existing stocks, and, acting on advice, decided that all future stocks would be chilled and frequently renewed.
255. A meat and vegetable pie contained only 5.2% of meat. As the recommended minimum meat content is 12.5%, the makers were interviewed.
256. A cornish pasty contained only 9.7% meat. As the recommended meat content is 12.5% the manufacturer was interviewed.
259. A small carton of lemon crush was labelled 'sugar and permitted sweeteners used'. This declaration was not in the precise form required by the Soft Drinks Regulations, 1964, and the manufacturer was notified. A few days later, the carton manufacturers queried the interpretation and later agreed that they were using the wrong regulations and the wording would be amended.
262. A beef pie showed a meat content of 21.6% equivalent to 0.9 oz. of meat in the 4½ oz. pie. As the recommended meat content is



25%. or 1 oz. of meat in a pie not exceeding  $5\frac{1}{2}$  oz. in weight, the manufacturer was interviewed.

264. The meat content of a pork pie was 20.6%, equivalent to 0.84 ozs. of meat in the 4.1 oz. pie. As the recommended meat content is 25%, or 1 oz. of meat in a pie not exceeding  $5\frac{1}{2}$  oz. in weight, the manufacturer was interviewed.

The following complaints were also dealt with by the department:-

263. A complaint was received that a pint of milk had been delivered to a house and that when the milk was being poured into a pan, a mouse was seen at the bottom. A complete investigation was made, and as the department was satisfied that the mouse was in the bottle when it was delivered, the facts were reported to the Town Clerk. The case was proved and the producer was fined £20 plus costs.
237. A dirty bottle was delivered to a customer and brought to the department. The bottle had been opened and the local dairy manager was interviewed and cautioned.
16. A 2 lb. packet of granulated sugar was said to contain a fly. When investigated, the packet had been opened and in use. The facts were reported to the refinery and fully investigated by their chemists. The complainant received a visit from a representative and was quite satisfied.
15. A packet of cereal was found to be contaminated by the Australian spider beetle. This same insect is capable of attacking a wide range of cereal products, and the packet itself was some  $2\frac{1}{2}$  years old. The packers were communicated with and they in turn contacted the complainant.

### Ice-cream

#### Bacteriological examinations

179 samples of ice-cream were examined as follows:-

Methylene Blue Reductase Test (with provisional gradings):

Grade 1	150
Grade 2	17
Grade 3	7
Grade 4	5
Test void	Nil
Repeat samples	24

In the tables that follow are given the results of bacteriological and chemical analyses:

<u>Type</u>	<u>No. of Samples</u>	<u>Provisional Gradings</u>			
		<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>
Bulk	63	48	9	4	2
Pre-packed	89	85	4	-	-
Soft	19	12	4	2	1
Complete Cold Mix	8	5	-	1	2
Total	179	150	17	7	5

The figures in the foregoing tables and the tables that follow do not include 'repeat' samples. By repeat samples is meant (24 - 1967) samples taken at various stages of manufacture and storage after receipt of an unsatisfactory laboratory report on a particular sample. Such repeat sampling is of help to traders. Manufacturers are without exception very co-operative and are supplied with copies of all reports on their products. If a sample is graded 2, they are quite disappointed, (although 2 is, in fact, satisfactory), and are alarmed at an odd 3 or 4 grading.

15 repeat samples of locally made ice-cream, and 9 'imported' were taken.

<u>Type</u>	<u>% Graded 1 or 2</u>				
	<u>1967</u>	<u>1966</u>	<u>1965</u>	<u>1964</u>	<u>1948</u>
Bulk	90.5	85.4	90.0	85.7	51.7
Pre-packed	100.0	98.9	98.4	99.1	72.0
Soft	84.2	91.4	88.9	72.0	-
Complete Cold Mix	62.5	100.0	100.0	100.0	41.3

Comparative figures:

<u>Year</u>	<u>% Graded 1 or 2</u>
1949	60.0
1963	93.6
1964	92.6
1965	95.7
1966	94.0
1967	93.3

5 samples were graded '4' as compared with 5 in 1966 and 21.1% in 1949.

	<u>Provisional Grade</u>				<u>% Graded 1 or 2</u>		
	<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>	<u>1967</u>	<u>1966</u>	<u>1949</u>
Local	62	11	6	5	86.9	92.9	51.9
'Imported'	88	6	1	-	98.9	94.9	67.2
Total	150	17	7	5	93.3	94.0	60.0

The total number of samples examined shows an increase of 5 over 1966.



### Soft serve machines

The past years have seen a development by the introduction of soft serve machines both in premises and mobile vans. This is a machine into which an ice-cream mix, not converted into ice-cream, is whipped and frozen rapidly so that, although the temperature is very much reduced, the ice-cream remains partially fluid. The ice-cream is fresh and is dispensed through a nozzle.

Mixes are of three types:-

1. Pasteurised in cans or polythene bags; temperature control 45°F until converted to ice-cream.
2. Sterilised liquid mix in sealed air tight containers; no temperature control whilst sealed.
3. Complete cold mix powder reconstituted with water.

Bacteriological results (included in figures above)

Grade 1	12
Grade 2	4
Grade 3	2
Grade 4	1
	<hr/>
	19

% in Grade 1 or 2 84.2 (1966 - 91.4)

### Composition

13 samples were analysed by the Public Analyst; all were satisfactory and 6 were of local manufacture. (See also Food and Drugs sampling ante page 43 ).

	<u>Average composition %</u>	
	<u>Fats</u>	<u>Solids</u>
Local	8.5	33.1
'Imported'	9.9	36.8
<u>Sample No.</u>	<u>Fat %</u>	<u>Solids %</u>
1	8.8	37.2
2	9.3	36.0
3	13.6	39.4
4	11.2	35.7
5	11.1	37.6
6	6.1	31.7
7	7.4	40.5
8	7.9	27.7
9	10.6	34.3
10	10.4	34.6
11	7.8	33.3
12	7.0	32.3
13	9.5	35.3
Average	9.3	35.0

### Visits

Dealers premises	216
Manufacturers premises	63
Storage premises	11
Proposed premises	1
Cinemas	Nil
Street traders	27
Sampling	216
Informal notices	4

### Registered Premises

	<u>1966</u>	<u>Ceased</u>	<u>New</u>	<u>1967</u>
Manufacture, storage, sale	2	-	-	2
Manufacture, storage	2	-	-	2
Manufacture, sale	7	1	-	6
Manufacture	1	-	-	1
Storage and sale	6	-	-	6
Storage	6	2	-	4
Sale	79	7	-	72
Sale of pre-packed (by agreement)	142	6	1	137
	245	16	1	230

During the year, 16 premises ceased to be used for ice-cream purposes and the certificates of registration were withdrawn. The Council approved the transfer of 17 certificates, and one new registration was approved.

### Ice lollies

The Heat Treatment Regulations exempt from the heat treatment requirements water ices or ice lollies with a pH value of 4.5 or less; pH value is an indication of acidity. There would appear to be three distinct types of ice lollies on the market:-

- (a) brands with very low pH value - no heat treatment required.
- (b) brands with an ice-cream mix as one of the ingredients - heat treatment required.
- (c) brands consisting of a cord of ice-cream surrounded by a coating of water-ice - the ice-cream portion requires heat treatment but acid water ice does not.

### Samples taken and found satisfactory

#### Locally manufactured

Sold unwrapped	Nil
Pre-packed	Nil

#### 'Imported'

Pre-packed	39
------------	----

#### Tests

(a) pH value	18
(b) Methylene Blue	18
(c) pH and Methylene Blue	<u>3</u>
	39

## Chemical examination

Samples examined

1 (Genuine)

### Liquid egg

The Liquid Egg (Pasteurisation) Regulations, 1963 require the pasteurisation of liquid egg to be used in food intended for sale for human consumption, other than egg broken out on the food manufacturers premises and used within 24 hours. The Schedules prescribe the Alpha-Amylase test for pasteurisation.

No liquid egg is pasteurised in the Borough but it is used in food manufacture.

Visits to premises

49

Samples taken

40

Satisfactory

40

Unsatisfactory

1

Salmonellae absent in all samples.

# MEAT AND FOOD INSPECTION

## Visits

Town slaughterhouses	1316
Heysham Harbour	44
Butchers shops	141
Other food shops	371

## Animals inspected

	<u>Town</u>	<u>Heysham</u>	<u>Total</u>
Beasts (ex.cows)	4439	123	4562
Cows	147		147
Calves	29		29
Sheep and lambs	29324		29324
Pigs	2695		2695
	<hr/>	<hr/>	<hr/>
	36634	123	36757

## Five year comparison

<u>Town</u>	<u>1967</u>	<u>1966</u>	<u>1965</u>	<u>1964</u>	<u>1950</u>
Beasts	4439	3804	3663	3395	1651
Cows	147	103	97	119	687
Calves	29	36	31	46	1247
Sheep	29324	25374	24397	23167	9756
Pigs	2695	4046	3347	2565	-

## Heysham Harbour

Beasts	123	53	42	37	115
Sheep	-		4	8	630
Pigs			2	10	-
	<hr/>	<hr/>	<hr/>	<hr/>	<hr/>
Totals	36757	33416	31583	29347	14086

## Meat condemned (including Heysham Harbour)

### Cattle

Other diseases than tuberculosis:

* Carcase (fever)	1
Carcase (gangrene)	1
Carcase (septicaemia)	1
Livers (cirrhosis) lbs.	19279
Livers (cirrhosis)	15
Livers (abscesses)	289
Livers (cysts)	1
Livers (flukes)	52
Livers (abscesses)	5
Lungs (pleurisy) sets	63
Lungs (pneumonia) sets	10
Lungs (abscesses) sets	10



Head (severe injuries)	4
Head and tongue (cysts)	1
Head (abscesses)	2
Head and tongue (actinomycosis)	6
Tongues (injuries)	11
Tongues (decomposition)	9
Hearts (endocarditis)	3
Hearts (fatty degeneration)	7
Hearts (pericarditis)	10
Stomach (abscesses)	1
Spleens (hyperaemia)	40
Skirts (maceration)	8
Skirts (peritonitis)	20
Tails (bruising; injuries)	23
Beef (bruised) lbs.	2780
Buttock (abscesses) lbs.	79
Flank (maceration) lbs.	12

#### Calves

Carcase (emaciation)	1
Carcase (pneumonia)	1
Carcase (suppuration)	1

#### Sheep

* Carcase (abscesses)	1
Carcase (emaciation)	16
Carcase (suppuration)	1
Carcase (fever)	4
Carcase (lamb) (moribund)	1
Carcase (lamb) (emaciation)	3
Plucks (abscesses)	1
Livers (abscesses)	1
Livers (flukes)	4198
Livers (cysts)	2
Mutton (bruised) lbs.	79

#### Pigs

##### Tuberculosis:

Heads	1
-------	---

##### Other diseases:

* Carcase (moribund)	1
Carcase (suppuration)	3
Head (abscesses)	1
Livers (cirrhosis)	16
Livers (milk spot)	23
Plucks (peritonitis)	1
Plucks (pneumonia)	1
Plucks (strongylides)	1
Plucks (parasites)	8
Plucks (cirrhosis)	2
Shoulder (abscesses) lbs.	16
Pork (bruised) lbs.	112

\* Carcase and all offal in each case.

Carcases inspected and condemned

	Cattle excluding cows	Cows	Calves	Sheep and lambs	Pigs
Number killed (if known)	4562	147	29	29324	2695
Number inspected	4562	147	29	29324	2695
All diseases except Tuberculosis and Cysticerci: Whole carcases condemned	3		-	26	4
Carcases of which some part or organ was condemned	1966		3	4202	132
Percentage of the number affected with diseases other than Tuberculosis and Cysticerci	41.80		10.30	14.40	5.10
Tuberculosis only: Whole carcases condemned	-		-	-	-
Carcases of which some part or organ was condemned	-		-	-	1
Percentage of number inspected affected with Tuberculosis	-		-	-	0.05
Cysticercosis: Carcases of which some part or organ was condemned	-		-	-	-
Carcases submitted to treatment by refrigeration	-		-	-	-
Generalised and totally condemned	-		-	-	-

Unsound food (other than carcase meat) surrendered:

<u>Meat</u>	<u>lbs.</u>
Ham	50
Meat	444
Kidneys	14

Meat (canned)

Ham, pressed	38
Pork shoulder	89
Pork loin	136
Ham, cooked	465
Ham, boiled	20
Meat (tins)	22
Veal, jellied	18
Ox tongue	114
Pork, chopped (tins)	44
Corned beef	18

Cooked Meat and Meat Products

Shepherds pie	6
Tongue	16
Lamb	13
Beef	30

Fish

Fish fillets	21
Fish fingers	8
Plaice	1

Fruit

Fruit (tins)	48
Pineapples	6
Peaches	53
Apples	3
Apricots	28
Pears	9
Currants	43
Grapefruit	15
Tomatoes	8

Vegetables

Vegetables (tins)	4
Peas	49
Potato crisps	72

Other food

Liquid egg	70
Ice-cream	84
Chocolate and sweets	393
Soft drinks (bottles)	63

Unsound food surrendered or condemned

	<u>Tons</u>	<u>Cwts.</u>	<u>lbs.</u>
1. Meat at slaughterhouses	18	14	76
2. Meat at wholesale premises	Nil		
3. Meat at retail shops		4	60
4. Cooked meat and meat products			65
5. Canned meats		8	68
6. Fish			30
7. Fruit and vegetables		3	2
8. Other foods		5	50
	19	17	15

Disposal of condemned meat

Carcase beef is collected by a recognised dealer in animal feeding stuffs and in accordance with 1960 regulations is transported in vehicles appropriately locked and marked.

Beef livers which are found tubercle free and not affected with any septic condition are collected for pharmaceutical purposes. The remainder of the condemned meat and offal is regularly collected by a contractor and treated at a fertiliser processing plant.

Condemned food, other than carcase meat, is conveyed to the Corporation refuse tip and buried.



LANCASHIRE COUNTY COUNCIL (GENERAL POWERS) ACT, 1951

This Act requires the registration of all persons who sell, offer or expose for sale any food from a vehicle, basket, pail, tray, or other receptacle and for the registration of all premises used as storage accommodation for such food.

Number of hawkers on register	46
Number of hawkers premises on register (Register under revision)	8
Number of visits	89

MERCHANDISE MARKS ACT, 1926

Number of visits	2
Number of verbal notices	Nil

LABELLING OF FOOD ORDER, 1953

Number of visits	89
Number of verbal warnings	4

For details of discrepancies found in the labels attached to food, etc., see Food and Drugs (Report on samples ante pages 46/49).

BACTERIOLOGICAL EXAMINATION OF FOOD AND FOOD POISONING

Food examined

Shell-fish	6
Corned beef	3
Soft drinks	4

Other examinations

Dykes	3
Number of visits	5

Food Poisoning

During the year one case of food poisoning was notified. It was a sporadic case and occurred on board ship. The notification was received after the ship had sailed, and the ships' agents were notified. The patient was treated in a local hospital and the causitive organism - salmonellae (St.Paul).

Specimens examined by this Authority

Negative	Nil
Positive	446
Number of visits	3

## PUBLIC CLEANSING

### Departmental Staff:

Cleansing Superintendent		T.E.Gore, M.Inst.P.C.
Assistant Cleansing Superintendent		G.Middlebrough, A.M.Inst.P.C.
Clerical staff	2	
Inspectors	2	
Manual staff:	Winter	89
	Summer	112

### Refuse Collection:

The Working Party on Refuse Collection was appointed by the Ministry of Housing and Local Government in May, 1963 with the following terms of reference:-

'to examine the facts of refuse collection; to what extent it is unsatisfactory, what the difficulties are, and which methods are proving most successful; and to consider what advice can be given to local authorities on how to obtain the best results.'

The Report was published in 1967, and a summary of it's main points is reproduced.

- (a) Almost all local authorities need to take some action to improve their service.
- (b) The only two systems we can recommend for house-to-house collection are continental dustless loading and the paper sack system. The skep system and kerbside collection are the worst of the traditional methods.
- (c) Refuse should be classified and dealt with according to the kind of premises from which it originates - residential, trade or industrial.
- (d) The provision of refuse receptacles at residential premises should be a legal responsibility of the local authority.
- (e) Ordinary domestic refuse should be collected at least once a week and food waste from shops, catering establishments, etc., at least twice weekly.
- (f) Rear loading collection vehicles should be used, preferably with continuous compression, but forward and rearward tipping vehicles are suitable for smaller authorities.
- (g) Well designed chute systems, used with containers or on-site compressors, are satisfactory for blocks of flats. On-site incineration would be attractive (for blocks of flats but not for individual dwellings) if it could be shown that the effects on the atmosphere were negligible. Pneumatic systems of removal are a new possibility of some promise.
- (h) Anyone proposing to erect a new building or alter an existing one should be required to seek the approval of the local authority to the arrangements for refuse storage and access for removal of refuse.

- (i) Bulky household refuse should be collected free of charge.
- (j) Local authorities should provide or arrange facilities for private persons to dispose of unwanted cars and should take responsibility for the removal of abandoned vehicles.
- (k) We do not favour salvage collection, except for waste paper where income covers the true cost of collection or there are sound reasons connected with refuse disposal.
- (l) Totting should be discontinued entirely.
- (m) In all but the smallest districts refuse collection and associated services should be under the full-time control of an officer qualified and experienced in public cleansing.
- (n) Research is needed on many aspects of refuse collection. A small standing committee should be appointed to co-ordinate and initiate research.

#### Paper Sack System of Refuse Collection:

Following upon the recommendations of the Working Party a detailed report was submitted to the Health Committee on the estimated cost of introducing a scheme for the collection of refuse by the paper sack method.

In view of the costs involved consideration of the scheme was deferred for a period of one year.

#### Garden Refuse:

Where garden refuse can conveniently be placed in a domestic dustbin without causing overflow of refuse into other receptacles removal is effected by the department without charge, other garden refuse is collected in paper sacks provided by the department at a charge of 1/6d. (one shilling and sixpence) per 2½ cu.ft.sack.

#### Collection of Scrap Metal:

Scrap metal, rags and woollens where visible are separated from other refuse and after the deduction of appropriate handling charges, 50% of the receipts from the sale of these salvageable items is paid to the collectors as a bonus.

#### Public Conveniences:

The toilets at Bailey Lane were closed and the building and land subsequently sold.

The new public conveniences at Heysham village were opened during March, 1967.



## Statistics:

	<u>Number of loads</u>	<u>Tons</u>	<u>Cwts.</u>	<u>Qrs.</u>
<u>Refuse Collection</u>				
Domestic and Trade refuse	8,477	14,349	9	3
Offal and Kitchen waste	<u>579</u>	<u>163</u>	<u>11</u>	<u>3</u>
	9,056	14,513	1	2

## Refuse Disposal

Controlled tip	7,270	13,789	12	2
Paper baling plant	1,207	559	17	1
Waste food plant	<u>579</u>	<u>163</u>	<u>11</u>	<u>3</u>
	9,056	14,513	1	2

## Refuse Disposal Sales

	<u>Tons</u>	<u>Cwts.</u>	<u>Qrs.</u>	<u>£.</u>	<u>s.</u>	<u>d.</u>
Waste paper	301	2	-	951.	17.	6.
Unprocessed offal	146	18	3	734.	13.	9.
Scrap metal, rags, etc.	<u>5</u>	<u>-</u>	<u>1</u>	<u>459.</u>	<u>11.</u>	<u>1.</u>
	453	1	-	£2,146.	2.	4.

Estimated number of dustbins	22,000
Estimated number of dustbins during season	26,000
Number of special collections (bulky furniture, etc.)	2,186
Total dustbin sales for year	506

## Sickness

The sickness and absent figures for the last 5 years are as follows:-

<u>Year</u>	<u>Monthly Rate</u>		<u>Yearly average</u>
	<u>Lowest</u>	<u>Highest</u>	
1967	5.11%	10.42%	7.80%
1966	2.64%	9.30%	5.46%
1965	1.34%	6.01%	4.13%
1964	1.87%	7.65%	5.09%
1963	1.20%	12.57%	4.51%



Vehicle strength:

<u>Section</u>	<u>Number</u>	<u>Description</u>
<u>Refuse Collection</u>	6	'Dual-Tip' - 5 ton bodies
	3	Ram Compression - 5 ton bodies
	2	Large vans - 3 ton bodies
	1	Side loader - 3 ton body
<u>Street Cleansing</u>	2	Gully emptiers
	2	Suction sweepers
	1	Side loader
	4	Electric trucks (pedestrian controlled)
<u>Administration/Maintenance</u>	3	5 cwt. vans
Total	24	

Public Conveniences:

Permanent Buildings

<u>Situation</u>	<u>Number</u>
Marine Road/Promenade	6
Parks or Open Spaces	5
Car Parks/Bus Terminals	4
Other sites	2
Total	17

Temporary Building

Coach Park	Total	1
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## SWIMMING BATHS

Opened in July, 1936, the Super Swimming Stadium is one of the largest open air swimming pools in Europe. Built on a vast scale, the maximum length of the pool is 396 ft., and the width 110 ft. Diving boards are provided at 1, 3, 5 and 10 metres. The depth of the water graduates from nil to 15 ft. in the living pit. There is seating capacity for 2,500 spectators, but the record still stands at 7,500 spectators for one event.

1 $\frac{1}{4}$  million gallons of sea water are required to fill the pool. This water is taken out of Morecambe Bay and is chemically treated in the stadium to ensure perfectly sterile conditions for the many tens of thousands of holidaymakers and residents who visit the stadium annually.

The filtration and sterilisation equipment is of a very high standard and is in constant use throughout the bathing periods. The whole 1  $\frac{1}{4}$  million gallons of water can be treated in 6 $\frac{1}{2}$  hours so that, if necessary, the pool can be 'turned over' at least three times per day.

Many events of national importance are held in the stadium, ranging from International Swimming and Diving Championships, Water Polo matches etc.; this is in addition to the weekly 'Competition Time' which takes place every Tuesday afternoon throughout the season, when Comedy and Novelty competitions are held, and, of course, the stadium is also the home of the famous 'Miss Great Britain' National Bathing Beauty Contest.

Although the stadium is only open for swimming etc. during the summer, this only forms part of the Baths Department.

Showers, which are being newly installed, will be available throughout the year.

To complete the picture, a small establishment laundry is situated in the stadium, to deal with all towels, costumes, and trunks, which, after each hire, must be washed and sterilised before being reissued.

The Baths Manager is also the Meteorological Officer for the town and the stadium is a recognised meteorological station providing observations on current weather conditions and recording such information. Records at the stadium date back to 1896.

### Examination of water:

#### Chemical

Number of samples

4

#### Bacteriological

78 bacteriological analyses of the bath water were made as follows:-

Inlet	26
Outlet	26
Pool Centre	26
Wholly satisfactory	91%
Number of visits	47

A private swimming bath attached to a holiday camp was visited regularly during the season. The water here was continuously and efficiently treated, but the bath was not, of course, on the same scale as the municipal bath.

Number of visits	33
Number of samples taken	36
Wholly satisfactory	61%

94 out of 114 bacteriological reports were all excellent and a specimen is shown below:-

<u>Ref.No.</u>	<u>Date</u>	<u>Bacterial Colonies</u>	<u>Coliform Bacilli per 100 c.c.</u>	<u>Location</u>
697	25.5.67	Nil	Nil	Inlet
698	25.5.67	Nil	Nil	Pool Centre
699	25.5.67	Nil	Nil	Outlet
900	14.6.67	Nil	Nil	Inlet
901	14.6.67	Nil	Nil	Pool Centre
902	14.6.67	Nil	Nil	Outlet

Number of samples from paddling pools examined	Nil
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## METEOROLOGICAL REPORT

Meteorological work continued as in previous years, with readings being taken at 09.00 hours, 10.00 hours and 17.00 hours in summer and 09.00 and 18.00 hours in winter.

Daily and weekly readings are sent to the local newspapers, Lancashire Evening Post, magazines and other interested parties. Numerous enquiries are dealt with from both prospective holiday-makers and residents. The Manchester Weather Centre is notified several times a day throughout the year of prevailing weather conditions. Evening code telegrams are submitted to the Air Ministry and monthly reports submitted to the Meteorological Office. Daily readings are exhibited in the Information Bureau on the promenade during the holiday season.

As important as the amount of rain that falls in a holiday resort, is the time of day that it falls, and this point was most valid in 1967, as even though the rainfall in 1967 was heavy, during the holiday months a great amount fell during the night, leaving the 1967 season as reasonably average.

The amount of rain in the year 51.19 inches was the highest yearly rainfall since 1954 (when 53.24 inches fell). The record stands at 53.73 inches in 1928. If the December rainfall had been even average the yearly record would have been broken, but fortunately December rainfall was extremely light, and the 1928 record still stands. Rain fell on 226 days, the highest number of days rain fell in one year since 1928 when it rained on 227 days. October was the wettest month with 11.03 inches, and this is now the highest rainfall for one month since records were commenced in 1896.

The total sunshine for the year was 1384 hours 36 minutes, slightly higher than last year when there were 1379 hours. The sun shone on 293 days. June was the sunniest month with 231 hours 24 minutes. This was the highest sunshine for any month since 1960 when 245 hours 42 minutes were recorded for June. It is interesting to note that June has been the sunniest month 28 times during the 72 years records have been kept, followed closely by May (26 times). April was the driest month with only 1.53 inches of rain. The greatest sunshine in one day was 15 hours on the 10th June.

There was a predominance of South West winds during the year, 72 from that direction, with 57 from the North West and 50 from the North East.

Cloud on the average covered 5.84 of the sky - 5.96 in 1966 and 5.59 in 1965. (8 representing the whole sky overcast).

G.D.SMITH

Meteorological Officer.



# RAINFALL

	Total amount inches	Days of rain .01 ins. or more	Greatest fall in 24 hours	Date	Monthly average 1957 - 1966
January	2.36	19	0.35	25th	3.54
February	3.85	18	1.60	27th	2.58
March	2.22	22	0.78	25th	2.10
April	1.53	11	0.43	24th	2.67
May	5.08	24	0.54	14th	2.78
June	3.20	12	1.30	25th	2.76
July	5.23	16	1.64	13th	3.07
August	5.38	16	1.24	8th	4.27
September	4.96	21	0.83	29th	4.10
October	11.03	29	1.56	16th	4.03
November	3.53	22	1.02	10th	3.43
December	2.82	17	0.52	22nd	4.61
Year	51.19	227	1.64	13th July	39.94

Notes: Highest rainfall in 24 hours ever recorded 3.72 inches on 15th August, 1916; 2.52 inches fell on the 9th October, 1941.  
Highest yearly rainfall - 55.73 inches in 1928.  
Lowest yearly rainfall - 27.07 inches in 1941.  
Highest monthly rainfall ever recorded 11.03 inches in October, 1967.  
Lowest monthly rainfall ever recorded .05 inches in February 1922.

# BAROMETRIC PRESSURE (millibars)

	Mean of the month	Highest reading	Date	Lowest reading	Date	Average mean 1957 - 1966
January	1013.7	1037.3	14th	993.5	23rd	1016.12
February	1009.9	1034.4	8th	990.5	16th	1013.53
March	1010.8	1030.4	16th	981.5	10th	1012.80
April	1018.3	1032.4	28th	998.8	20th	1012.66
May	1005.7	1023.7	31st	993.7	5th	1014.38
June	1019.9	1030.9	17th	1007.3	20th	1014.75
July	1015.1	1025.5	9th	1006.0	30th	1012.70
August	1011.8	1025.0	21st	990.7	14th	1014.56
September	1008.4	1027.0	9th	975.8	5th	1012.97
October	1002.1	1022.1	18th	982.8	4th	1011.30
November	1011.8	1039.1	22nd	975.3	2nd	1006.30
December	1016.0	1035.4	2nd	985.4	25th	1004.38
Year	1011.9	1039.1	22nd Nov.	975.3	2nd Nov.	1012.20

SUNSHINE      (Campbell-Stokes Instrument)

	Total Sunshine Hrs. Mins.		Greatest daily amount of sun Hrs. Mins.		Date	Days on which sun shone	Sun- less days	10 year average sunshine 1957-1966 Hrs. Mins.	
January	63	06	6	36	2nd & 3rd	20	11	52	48
February	87	42	8	24	13th	23	5	65	42
March	106	24	11	00	30th	25	6	106	06
April	116	42	13	00	21st	28	2	146	06
May	142	42	14	06	26th	26	5	192	30
June	231	24	15	00	10th	26	4	199	18
July	163	54	12	54	23rd	28	3	160	48
August	153	12	13	30	20th	28	3	158	00
September	124	42	11	30	14th	27	3	131	00
October	83	48	8	24	12th	25	6	102	24
November	49	00	6	06	4th	18	12	55	48
December	62	00	6	42	8th	19	12	42	34
Year	1384	36	15	00	10th June	293	72	1413	04

Notes:    1967 Average daily - 3 hours 42 minutes.  
Record for one day - 16 hours 12 minutes, 29th June, 1935.,  
22nd June, 1937 and 19th June, 1957.  
Highest yearly sunshine - 1999 hours 40 minutes in 1911.  
Lowest yearly sunshine - 1241 hours 48 minutes in 1954.

SHADE TEMPERATURE °F

	Mean Max.	Mean Min.	Highest Max.	Date	Lowest Min.	Date	10 year average Max. 1956 - 1966
January	44.1	36.4	54	29th	23	8th	45.2
February	45.5	37.8	53	25th	29	8th & 9th	43.9
March	47.8	41.1	52	6th & 7th	33	31st	47.9
April	50.6	41.5	61	28th & 29th	30	1st	52.6
May	56.4	45.0	64	30th & 31st	33	3rd	59.3
June	64.5	51.5	74	16th	43	12th	64.5
July	66.2	56.0	79	17th	49	28th	64.8
August	65.3	55.8	76	22nd	48	20th	64.9
September	62.7	51.7	69	14th	45	8th	62.5
October	55.1	47.4	61	8th	38	18th	56.9
November	45.1	36.8	53	11th	27	19th	48.4
December	43.6	35.7	51	22nd	25	9th & 20th	43.9
Year	53.9	44.7	79	17th July	23	8th Jan'y.	54.6

Notes:    Highest recorded temperatures 89°F on the 20th July, 1901,  
29th July, 1948 and 6th June, 1950.  
Lowest recorded temperature 8°F on the 26th January, 1945.

CLOUDWIND (Beaufort Scale)

Mean amount 0-8		Mean force of wind 0-12	Gale force 7 or over
January	5.65	2.19	-
February	6.00	2.79	-
March	5.84	4.39	2
April	5.73	2.43	-
May	5.97	2.41	1
June	5.23	2.20	-
July	6.09	2.48	-
August	6.13	2.19	-
September	5.93	2.33	-
October	5.81	3.19	1
November	6.60	2.20	-
December	5.12	2.71	-
Year	5.84	2.62	4

WIND DIRECTION

	N	NNE	NE	ENE	E	ESE	SE	SSE	S	SSW	SW	WSW	W	WNW	NW	NNW
January	2	-	5	-	-	-	6	-	4	1	5	1	2	-	5	-
February	-	-	3	-	-	-	6	1	2	1	5	1	4	1	4	-
March	-	-	2	-	-	1	-	-	1	-	5	5	7	3	6	1
April	3	3	8	-	1	-	3	1	-	1	3	-	1	2	4	-
May	-	1	7	1	-	1	-	1	3	3	7	1	1	-	3	-
June	-	-	5	-	1	-	3	-	-	-	11	1	4	-	5	-
July	-	-	4	-	-	-	1	1	3	2	5	1	6	1	6	-
August	1	-	2	-	2	1	1	1	2	-	10	-	5	1	4	-
September	-	-	5	2	1	1	5	2	4	-	5	-	2	1	2	-
October	-	-	1	-	-	-	1	3	4	-	9	-	4	1	7	1
November	-	3	5	2	2	1	5	1	2	-	1	-	3	1	4	-
December	2	3	3	-	-	-	3	1	-	-	6	-	4	1	7	1
Year	8	10	50	5	7	5	34	12	25	8	72	10	43	12	57	3







